LIBER CURE COCORUM.

COPIED AND EDITED FROM THE SLOANE MS. 1986

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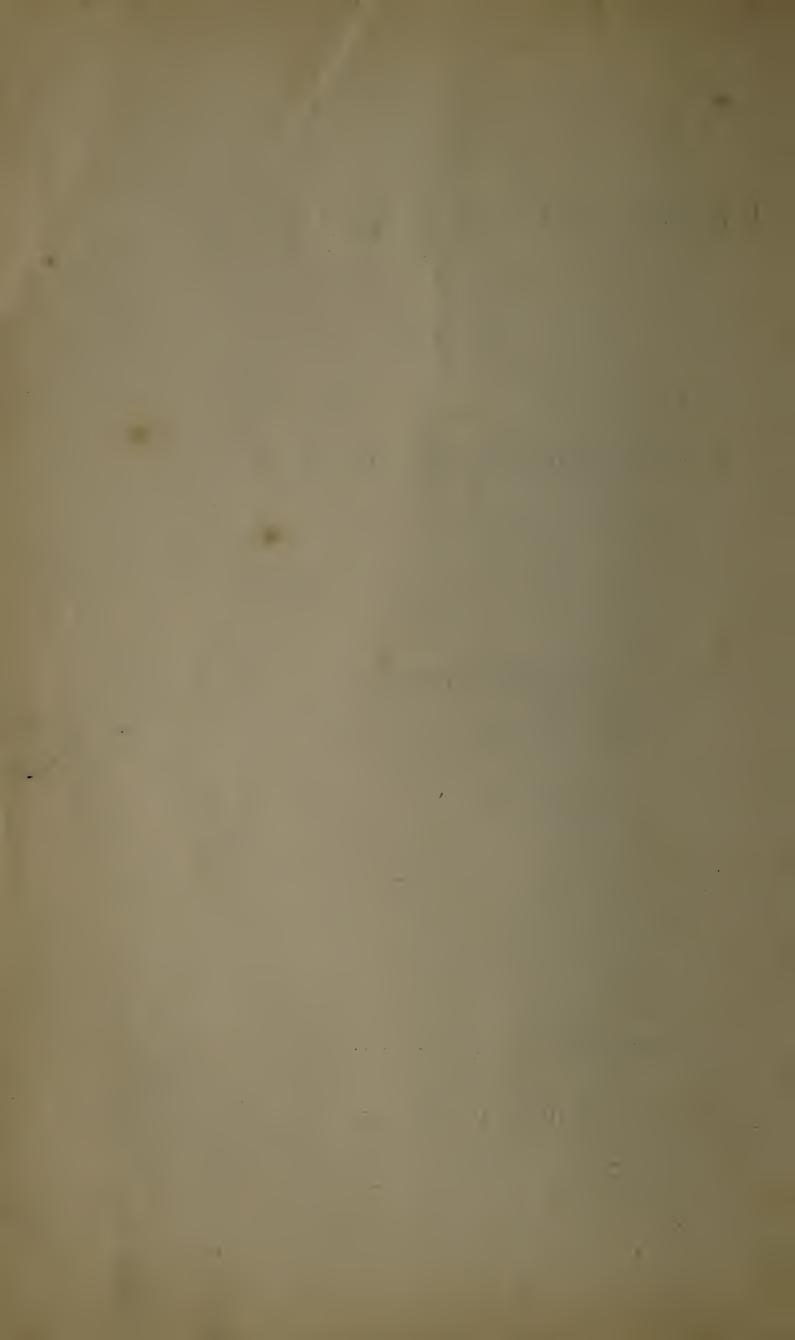
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The following curious poem on Cookery is now first printed from a transcript of the Sloane MS. 1986, where it occurs as an appendix to the "Boke of Curtasye". It is written in a Northern dialect of the XVth century, probably not much earlier than the time of Henry VI. The author of the poem furnishes us with an appropriate English title in the opening of the work, where he speaks of his subject as "The Slyştes of Cure", or, as expressed in more modern English, "The Art of Cookery".

Though the poem professes to be somewhat comprehensive, and treats of a great variety of dishes under the titles of Potages, broths, roasted meats, baked meats, sauces and 'petecure', it is still far from containing an account of all the ancient dishes, upon the preparation of which the cooks of old prided themselves so much, as may be seen upon comparing this poem with the tracts upon Old English Cookery contained in Warner's 'Antiquitates Culinariae' and in the 'Collection of Ordinances and Regulations for the government of the Royal Household'. 2

Some knowledge of the composition of these dishes is rendered necessary by the constant allusions to them in our early English Metrical Romances, which give the poem an Archaeological as well as a Philological value.

¹ Edited by Mr. Halliwell for the Percy Society.

² Referred to at p. 20 n. as "Ord. and Reg."

From internal evidence it would seem that the author of this poem was a native of North-West Lancashire, for we find the same peculiarities which have been pointed out by Mr. Robson in the Romances edited by him for the Camden Society, viz. the plurals of Nouns in -us and passive participles in -ud, or -ut, to which may be added the forms schyn, schun (= shall) and wyn, wynn, (will) which I have not met with elsewhere.

The usual Northumbrian grammatical forms occur, as tas for takes; tone and tother for that one and that other; -s as the ending of all the persons (Singular and Plural) in the Present Tense Indic. Mood, and as the sign of the 2nd Person, Imperative Mood; and -and as the termination of the Present Participle.

For all words enclosed in brackets I alone am responsible. No alteration has been made in the text of the MS. without some acknowledgment in a foot-note.

July 31, 1862.

R. M.

Now speke I wele a lytul more
Of craft, iwys, pat tase grete lore
In court, pat men calles cure,
pat most be don in prinne degre;
pis hasteler, pasteler, and potagere,
And zet po scoler pat foloes in fere,
Fyrst to zow I wylle schawe
po poyntes of cure, al by rawe',
Of Potage, hastery, and bakun mete,
And petecure, I nylle forzete.
po names in tabulle I schalle sete
po number in augrym above, with outen lete,
In augrim pat schalle wryten be,
An po tytels with in on po same degre.

Incipit tabula cure, primo, de potagiis:-

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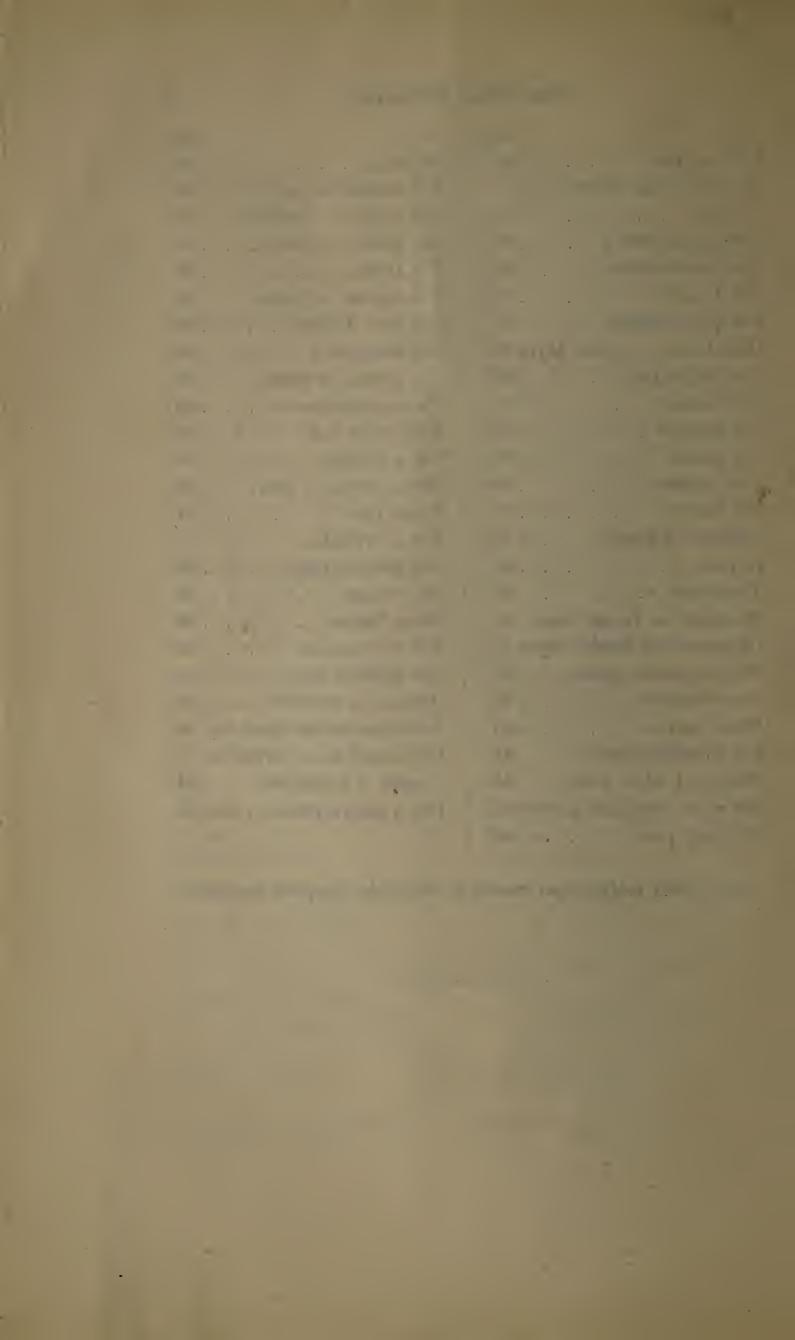
¹ an error for Leche-lardus. See 'Ord. and Reg.' p. 439.

² Harus in a browet.

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Jam finitur tab[u]la per manus ut vocabula complete testantur.



Now slyştes of cure wylle I preche,
How somme mete schalle seme raw I teche;
Take harus blode, or kyddus ful fayre,
And dry hit in powder and kepe hit fro ayre;
When flesshe or fysshe his served wele hote,
Cast on pe powder of hare I wot;
Hit is so frym¹, ren hyt wylle
An malt as sugur, by ryşt good skylle
And make po flesshe to seme, iwys,
As hit were raw, and şyt hit nys.
And pagh pou sethe hit alle day,
Hit wolde seme rawe by any kyn way.

Anoper sotelté I wylle telle.

Take harpe strynges made of bowel,
In brede of stoe, pou cut hom penne;
Kast hom on fysshe or flesshe, I kenne,
pat sothyn is hote or rostyd, iwys,
pat wynne seme wormes, so have I blys.

And zif² anoper I telle con;

Yf pe coke be croked or soward mane

Take sope, cast in hys potage;

penne wylle pe pot begyn to rage

And welle on alle, and lepe in.

pat licoure is made, noper thykke ne thynne;

And henne-ban sede duckys wylle kylle,

And hennes also hit wille spylle;

And cast this to hom opon grene;

Who wylle assay hit, po sothe may sene.

¹ strong.

^{2 3}it?

To make venegur manede;
Take a gad of stele I wot in dede;
In strong venegur pou schalt hit seke
ix sythes in venegur, perof pou reke,
A bere with pe hete hit pou may,
And in goode wyne sleck hit I say;
Hit shalle be venegur I wot hit wele,
To serve at a tyme at fest or mele.
And rosted benes, pat steped han bene,
Goode wyne schalle turne to venegur be dene.

To preve venegur, weper hit be fyne.

Dou take hys knyve or ellis myne,
In harde drye flore a hole to make;
Put in po venegur, I undurtake,
If hit be good, welle, syr, hit schalle,
Yf hit be noşt, downe wylle hit falle.
Dis seşe I preved, so have I blys;
Perfore I wot pat hit sothe is.

To powder befe with in a nyst, Dou welle po salt, in water bryst; Malt hit in bryne, set doun to kele, Put in py flesshe fayre and wele, And in a nyşt hit poudert schalle be, Grene powdert porogh, so mot I pe. Yf py dysshe metes dere ben to salt, Kerve a grene sod, I wot, pou schalt, And kover py pot with po gresse done, po salt on po gresse shalle barke fulle sone. With py honde smyte of, I say; po salt lay on anew pou may; Pys schalt pou gedur hit, yche a dele, And make hit fresshe unto pe mele. If I schalle of pese potage spelle A whyle peron pen most I dwelle; Fyrste, to speke of furmenté, How hit is made in yche degre.

Furmente.

Take wete, and pyke hit fayre [and clene] And do hit in a morter shene; Bray hit a lytelle, with water hit spryng Tyl hit hulle, with-oute lesyng. ben wyndo hit wele, nede bou mot; Wasshe hit fayre, put hit in pot; Boyle hit tylle hit brest, pen Let hit doun, as I pe kenne. Take know mylke, and play hit up To hit be thykkerede to sup. Lye hit up with 30lkes of eyren, And kepe hit wele, lest hit berne. Coloure hit with safron and salt hit wele, And servyd 1 hit forthe, Syr, at pe mele; With sugur candy, pou may hit dowce, If hit be served in grete lordys howce. Take black sugur for mener menne; Be ware per with, for hit wylle brenne.

Amydone.

Take wete and stepe hit dayes ix;

Dus chaunge py water yche day be dene.

Brys hit in a morter ryşt smalle,

Sethe hit with mylke and water with alle.

Dorowgh a herseve loke pou hit sye²,

And let hit stonde and setel bye;

Poure oute pe water, in clothe hit lay,

Tyl hit be drye pou turne hit ay.

Dys is a lycour as men sayn,

Der of I schalle speke more in playn.

¹ servys?

² strain.

Conyngus in gravé.

Sethe welle py conyngus in water clere,
After, in water colde pou wasshe hom sere,
Take mylke of almondes, lay hit anone
With myed bred or amydone;
Fors hit with cloves or gode gyngere;
Boyle hit over po fyre,
Hew po conyngus, do hom per to,
Seson hit with wyn or sugur po.

Chekyns in cretene.

Take cow mylke, lye hit anone
With flowre, or ellis with amydone;
Fors hit with galyngale and gode gyngere,
With canel and comyn, alle in fere,
Coloure hit with safron po;
pe chekyns by hom selfe po sethe per to,
Hew hom in quarteres and lay hom inne,
Boyle hom up with alle, no more ne mynne;
But seson hit with sugur suete,
And serve hom forthe for pay ben sete.

Viande de Cipur.

Take braunne of capons or hennes pou shalle;
Parboyle and drye hit with alle;
Hew hom smalle, bray in mortere,
As smalle as bred, pat myed were;
Take good almonde mylke anone
And lye hit up with amydone
Or with floure of ryse, pou may;
Coloure hit with safron, I pe say;
Boyle hit after yche adele,
Charge hit with flesshe brayed wele;

Seson hit with sugur and pen py dysshe With almondes set pou schalle florysshe 1.

Mortrews de chare.

Take hennes and fresshe porke, y pe kenne,
Sethe hom togedur alwayes penne;
Take hem up, pyke out pe bonys,
Enbande pe porke, Syr, for po nonys;
Hew hit smalle and grynde hit wele,
Cast it agayne, so have pou cele,
In to pe brothe, and charge hit penne
With myed wastelle, as I pe kenne;
Colour hit with safron, at pat tyde;
Boyle hit and set hit doune be syde;
Lye hit with zolkes of eren ryzt,
And florysshe py dysshe with pouder pou myzt.

Blonc Manger.

Take ryse and loke pou wasshe hom clene,
And porowgh a strynour pou hom strene;
Temper hom with almonde mylke anon.
Take brawne of capons or henne good won²,
Tese hit smalle, as I pe lere;
Do pe ryse in po mylke over pe fyre,
Let hit boyle for ony nede;
Charge hit with tesyd flesshe in dede;
Seson hit with sugur, and floresshe
With fryud almondes po lordes dysshe.

pandon for wylde digges, swannus, and piggus.

Take, wasshe po isues of swannes anon,
And skoure po guttus with salt ichon;

decorate, garnish.

quantity.

Sethe alle to gedur and hew hit smalle,

pe flesshe and eke po guttus with alle;

Take galingale and gode gyngere

And canel, and grynd hom al in fere;

And myude bred pou take perto,

And temper hit up with brothe also;

Coloure hit with brend bred or with blode,

Seson hit with venegur, a lytelle for gode;

Welle alle togedur in a posnet;

In service forthe pou schalt hit sett.

Nombuls.

Take po hert and po mydruv and pe kydnere,
And hew hom smalle, as I pe lere;
Presse oute pe blode, wasshe hom pou schalle,
Sethe hom in water and in gode ale;
Coloure hit with brende bred or with blode;
Fors hit with peper and canel gode,
Sett hit to po fyre, as I pe telle in tale;
Kele hit with a litelle ale,
And set hit downe to serve in sale.

Anoper maner for noumbuls.

Take pe noumbuls of pe veneson,
In water and salt po wasshe hom sone,
And in 'twynne waters, pou schalt hom sethe;
Grynd bred and peper with ale full smethe,
With pe secunde brothe pou temper hit mun,
And hew py noumbuls alle and sum;
And boyle py sew, do hom per inne,
Of pys mater per, no more ne myn.

¹ two.

Charlet.

Take swettest mylke, pat pou may have, Colour hit with safron, so God pe save; Take fresshe porke and sethe hit wele, And hew hit smalle every dele; Swyng eyryn, and do per to; Set hit over pe fyre, penne Boyle hit and sture lest hit brenne; Whenne hit welles up, pou schalt hit kele With a litel ale, so have pou cele; When hit is inoze, pou sett hit doune, And kepe hit lest hit be to broune.

For Charlet icoloured.

Take almondes unblanchyd, was she hom and grynd;
Temper hom with rede wyne, pat is so kynd;
Alye hit up with floure of ryce,
Do per to pynys and saunders for spyce,
For to coloure hit, loke pou do pis,
And oper goode spyces pou take, iwys,
Bothe strong and swete pou do per to;
Salt hit, boyle hit, sethe hit forthe po,
With annes icomfet, florysshe hit pou schalle;
Messe hit in dysshes to be served in halle.

Iusselle.

Take myud 1 bred, and eyren pou swynge 2;
Do hom togeder with out lettyng,
Take fresshe broth of gode befe,
Coloure hit with safron, pat is me lefe,
Boyle hit softly, and in po boylyng,
Do per to sage and persely 30yng.

¹ grated.

² beat up.

Breuet de almonde.

Take gode almonde mylke anon,
And loke pou lye hit with amydone,
Or with flowre pat is bake;
Coloure hit with safron, I undurtake;
Fors hit with powder of py male
Of gyngere, canel, and galingale.
Take pertrykes and chykyns and hom wele sethe¹;
Hew hom in quarters fayre and smethe;
Do pat mylke over po fyre pat tyde,
And boyle and sett hit downe besyde,
And florysshe hit with powdur, as I pe kenne,
pou may have more menske² emong alle menne.

Blonk desore.

Take ryse and wasshe hom in a cup,
Grynd hom smalle and temper up
With almonde mylke, so have pou cele³;
Do hit over po fyre and boyle hit wele;
Take braune of capons or hennes alle,
Hew hit pat hit be rişt smalle;
And grynd hit wele, as myud brede,
And do per to, as I pe rede;
Seson hit with sugur grete plenté,
With fryid almondes florysshe so fre.

Bucnade.

Take almonde mylke as I con preche;
Coloure hit with safron as I pe teche;
Fors hit with poudur, pat is gode;
Take larde of porke; wele sopyn, by po rode;
Hew hit in gobettes wele afyne;
Loke pey ben smale and put hem inne;

¹ The MS. reads "Take pertrykes and chykyns and sethe hom wele'.

² favour.

³ happiness, bliss.

Lye hit with floure or amydone,
Boyle hit wele and sett hit done;
Florysshe hit with powdur, as I pe kenne,
penne may hit be served, before gode men.

Rose.

Take flour of ryse, as whyte as sylke,
And hit welle, with almond mylke;
Boyle hit tyl hit be chargyd, penne
Take braune of capone or elle of henne;
Loke pou grynd hit wondur smalle,
And sithen pou charge hit with alle;
Coloure with alkenet, sawnder, or ellys with blode,
Fors hit with clowes or macys gode;
Seson hit with sugur grete plenté,
pis is a rose, as kokes telle me.

Lede lardes 1 [Leche lardes].

Take eyren and swete mylke of a cow,
Swyng hom togedur, as I byd now;
Take larde of fresshe porke with alle,
Sethe hit and schere hit on peses smalle;
Cast per in and boyle hit, penne
Styr hit wele, as I pe kenne,
Tyl hit be gedered on crud harde;
Leche² hit, and rost hit afterwarde
Apone a gredel, pen serve pou may
Hit forthe, with spit, as I pe say.

For blanchyd, mortrews.

Sethe hennes and porke, pat is fulle fresshe; Bray almondes unblanchyd and temper hom nesshe With elene brothe, and drawe hom po;

¹ See page 2, note.

² 1) to slice, 2) to serve in slices.

Alay py flesshe smalle grounden to,
And floure of ryce pou grynd also;
Cast powder of gyngere and sugur perinne,
But loke pat hit be not to pyn,
But stondand and saltid mesurlé
And kepe py dysshe mete for po maystré.

Peions istued.

Take peions and hew hom in morselle smalle,
Put hom in a erpyn pot, pou shalle;
Take pilled garlek and herbys anon,
Hack hom smalle er pou more don;
Put hom in po pot, and per to take
Gode brothe with wyte grece, pou no;t forsake;
Do powdur per to and gode verius,
Coloure hit with safron, and salt inow;
pou put in pote pese pynges alle,
And stue py peions pus pou schalle.

Sowpus dorre.

Take almondes, bray hem, wryng hom up;
Boyle hom with wyn rede to sup;
Pen temper hom with wyn, salt, I rede,
And loke pou tost fyne wete brede,
And lay in dysshes, dubene with wyne;
Do in pis dysshes mete, pat is so fyne;
Messe hit forthe, and florysshe hit penne
With sugur and gynger, as I pe kenne.

Gruel of almondes.

Take almondes unblanchid and bray hom sone, Put ote mele to, penne hase pou done, And grynde alle sammen², and draw hit penne With water and sethe, as I pe kenne;

¹ thick.

² together.

Coloure hit with safron and salt hit penne, And set in sale byfore gode menne.

Ioutus de almonde.

Take erbe, perboyle hom, fayre and wele;
Hew hom and grynde hom every dele;
Take almondes unblanched and grynd hom smalle,
Drawze hom with water, I wote pou schalle;
Set hit over pe fyre, pyn erbis pou sethe
With po mylke forsayde, pat grounden is smethe;
Cast perto sugur, and salt anone;
Take per py ioutes made dalmone.

Caudel dalmone.

Take almondes unblanchyd and hom pou bray; Drawe hom up with wyn, I dar wele say; Per to do pouder of good gyngere And sugur, and boyle alle pese in fere, And coloure hit with safron and salt hit wele, And serve hit forthe Sir at po mele.

Buttur of Almonde mylke.

Take thykke mylke of almondes clere,
Boyle wele alle in fere;
And in po boylyng, cast perinne
Venegur, oper ellys gode wyne;
Do hit sopenne in a canvas penne,
In sopun, gar hit on hepe to renne;
In clothe pou henge hit a myle way,
And after in colde water pou hit lay;
Serve hit forthe in pe dysshe,
Pat day po lorde is servyd with fysshe.

Ryse.

Take ryse and wasshe and grynde hem smalle, Temper hom with almonde mylke pou schalle; Drauze hom thorowghe a streynour clene, Boyle hom and seson hom with sugur schene; Fors hit with fryude almondes gode, pen hase pou done, syr, by po rode.

Kaudel Ferry.

Take almondes unblanchyd, so have pou cele, And wasshe hom fayre and grynd hom wele; Temper hom up with wyne so clene, And drauze hom porowgh a canvas shene; In pot pou coloure hit with safron, And lye hit up with Amydone, Or with floure of ryse so fre; Ryzt thykke loke pou pat be; Seson hit with sugur grete plenté, Florysshe hit with maces, I tel pe.

For to make a rape.

Take raysyns of corauns perto,
And wyte wynne pou take also;
Sethe penne oper raysyns grete
In rede wyne, and boyle a lytul with hete;
Do opon a broche, rost hom bydene
A lytel, and take hom fayre and clene
And bray hom in a morter smalle,
A crust of brede pou bray with alle.
Put alle in pe pot with grythe,
po raysyns of corauns, po swete wyne with,
A lytul vengur, and pouder take po
Of clowes, maces and quibibis 1 to;

¹ Cubebs.

Boyle alle to geder, and serve hit penne, And sett hit forthe before goode men.

Mylke rostyd.

Take swete mylke and put in panne,
Swyng eyren with alle, grynde safron
And do perto; welle hit penne,
Tylle hit wax thykke, as I pe kenne;
And sethe and sye hit thorowghe a cloth,
Presse hit, pat leves, withouten othe;
When hit is colde, leche hit with knyves;
Rost hit, and messe hit forthe on schyves.

For to make a potage of welkes.

Take welkes and wasshe fayre, in blythe,
In water, and take whyte salt perwith
And after hakke hom on a borde,
As smalle as pou may, at a worde,
And bray hom in a morter clere;
Sethe hom in mylke over pe fyre;
Of almondes or of a clow pou take schalle,
Lye hit with amydone perwith alle;
Coloure hit with safrone, and do perinne
Poudur of peper, or goode comyne.

For to make potage of oysturs.

Perboyle pyn oysturs and take hom oute; Kepe welle py bre with outen doute, And hakke hom on a borde full smalle, And bray in a morter pou schalle; Do hom in hor owne brothe for goode, Do mylke of almondes per to by pe rode, And lye hit up with amydone, And frye smalle mynsud onyone

¹ slices.

In oyle, or sethe hom in mylke pou schalle; Do powdur perto of spyces withalle, And coloure hit penne with safron gode; Hit is holden restoratyf fode.

Sauge Seynes.

Take swynes fete and sethe hom clene,
Take solkes of eyren pat harde bene,
And sage as mykul as fall perto,
Gode powdur, and temper with venegur;
When pou hase sopyn po fete ryst welle,
Clovyn hom and paryd hom per tylle,
Lay hom on dysshe with blythe,
po sawce on pe solkes perwyth.

For to make a compost.

Take po chekyns and hew hom for po seke, All but pe hede and pe legges eke; Take a handfulle of herb lovache, And anoper of persely, als Of sage pat never was founde fals, And noper of lekes and alle hom wasshe pose herbes in water, pat rennes so rasshe; Breke porowghe py honde, bothe herbe and leke, With a pynt of hony enbeny hom eke, Summe of pese herbes pou shalle laye In pe pottus bothun¹, as I pe say; Summe of pe chekyns pou put perto, And pen of pe herb; do to also; So of po ton so of pat oper, Do herb; on pe last my dere brother; Above pese herbus a lytul larde Smalle myncyd, haldand togeder warde; Take powder of gynger and canel god wone, Cast on pese oper thynges everychon;

¹ sothun?

Be sleze and powre in water penne To myd po pot, as I the kenne; Opone po bruys poure hit withinne, And cover hit pat no hete oute wynne, And tendurly seyth hit pou do may, Salt hit, serve hit, as I pe say.

Blanc maungere of fysshe.

Take a pownde of ryse and sethe hom wele,
Tyl pat pay brostene; and lete hom kele.
Mylke of almondes perto pou cast,
Do tenche or lampray do to on last;
Welle alle togeder, as I pe kenne,
And messe hit forthe before godde men.

Mortrews of fysshe.

Take po kelkes 1 of fysshe anon,
And po lyver of po fysshe, sethe hom alon;
Den take brede and peper and ale,
And temper po brothe fulle welle pou schalle,
And welle hit togeder and serve hit penne,
And set in sale 2 before good mene.

For to make rose dalmoyne.

Take whyte pese and wasshe hom wele,
Tylle pat pey hulle, sethe yche adele,
And bene clene of pam, pen schalle pou caste
In to po pot and cover in hast;
And loke no brethe per passe oute,
But boyle hom wele with owtyn dowte;
Of almonde mylke pou kest perto,
Of floure of ryse and salt also;

¹ roe or milt.

² hall.

Coloure hit with safrone and messe hit, penne Set hit in sale before goode men.

For a kolys.

pe brawne take of sothun henne or chekyne,
And hew hit smalle and bray pen with wyne,
With ote grotis, and whyte brede eke;
With pe brothe of henne pou tempur hit meke;
Take oute pe bonys and grynd hit smalle,
In to pe brothe pou kast hit alle,
And sye hit thurgh a clothe clene;
Dose hit, and serve hit forthe bydene.

Gruel of Porke.

Take brawne of swyne, perboyle hit wele,
And grynde hit smalle, Syr, everydele;
With zolkes of eyren pou schalle hit lye,
Set hit over pe fyre for-pye,
Put whyte grece perto, bewar, iwys,
Let hit not sethe lest pou mys.
Do per to powder and safron penne
And messe hit forthe before goode menne;
Powder dowce peron pou kast
Stondande at dressore on pe last.

Conyngus in cyne 1.

Smyte pe conyngus in pese smalle; And sethe hom in brothe gode pou shalle; Mynsyn onyons in grece pou sethe, And in good brothe, pat is so smethe Walle togeder; and drau;e alioure Of blode and brede sumdele sowre,

¹ The "Forme of Cury" and "Ord. and Reg." read Cyne; but the correct reading is more probably Cyve = chives, onions; the sauce for both 'Conyngus' and 'Harus', as seen above, is evidently composed of onions.

Sesonut with venegur and good brothe eke, Kast salt perto and powder fulle meke.

Harus in cyne.

Perboyle pe hare and larde hit wele,
Sethyn loke pou rost hir everydele;
Take onyons and loke pou hew hom smalle,
Frye hom in grece, take peper and ale,
And grynde togeder po onyons also;
Coloure hit with safrone and welle hit po;
Lay pe hare in charioure, as I pe kenne;
Powre on pe sewe and serve hit penne.

Harus in a sewe.

Alle rawe po hare schalle hacked be,
In gobettis smalle, Syr, levys me;
In hir owne blode seyn or sylud clene,
Grynde brede and peper withalle bydene;
penne temper hit with pe same bre,
penne boyled and salted hit servyd schalle be.

Harus in abrotet 2.

Hew smalle py hare in gobetus gode,
Sethe hom in brothe with alle his blode;
When hit is sopun wondur wele,
Drawih thurgh a streynour, so have pou cele;
Take almondes unblanchid, wasshe hom and grynde;
With self brothe temper hom by kynde;
Take onyons and perboyle hom pou mot,
And dresshe hom smalle, kest hom in pot
With alle oper thyngus, and cast per to
With venegur and salt, pen hase pou doo.

¹ strained.

² Harus in a browet.

Harus in Perdoylyse.

Take harys and perboyle hom, I rede,
In goode brothe, kele hit for drede,
And hew py flesshe and cast perinne.
Take swongen eggus, no more ne myn,
And cast in py sewe and sethe hit penne.
Take obles and wafrons, as I pe kenne,
Close hom in dysshes fare and wele;
Salt pe sewe, so have pou cele,
And lay hit above as gode men done,
And messe hit forthe, Syr, at po none.

Hennes in brewes.

With porke pou sethe po henne fatte,
Grynde brede and peper and be not batte;
And comyne also pou schalle grynde,
Seson hom with ale, pat is hor kynde;
With po brothe of hennes pou temper hit shalle,
Boyle hit, coloure hit, salt hit withalle;
Serve hom forthe, as pou may see,
pese er hennes in browet, levys pou me.

Chekyns in browet.

Take chekyns, scalde hom fayre and clene;
Take persole, sauge, oper herb;, grene
Grapus, and stope by chekyns with wynne;
Take goode brothe, sethe hom perinne,
So pat pay sone boyled may be;
Coloure pe brothe with safrone fre,
And cast peron powder dowce,
For to be served in goode mennys howse.

¹ hasty.

Chekyns in Cawdel.

In brothe pou boyle by chekyns gode;
Take zolkes of eyren, Syr, for po rode,
Alye hom up with brothe forsayde;
Take powder gynger, abrayde,
And sugur, and rew, and safron clere,
And salt, and set hit over po fyre;
With owtyn boylyng messe hit forthe penne;
by chekyns hole take, I pe kenne,
Of 1 pay be brokyn, on dysshe hom lay,
Helde 2 hom pe sewe, as I pe say.

For to boyle fesawantes and pertryks.

Take goode brothe, perin pou pyt

Dy fesauntes and py pertryks, pat men may wyt.

Do perto ale, floure, peper fre,

Of hole canel, good quantité;

And let alle sethe perwyth fulle wele,

And messe hit forthe, Syr, at pe mele.

Powder dowce perin pou cast,

When hit [is] servyd on pe last.

Roo in a Sewe.

Take po roo, pyke hit clene forthy;
Boyle hit pou shalt and after hit drye;
Hew hit on gobettis, pat ben smalle,
Do hit in pot withalle;
Kest wyn perto, if pou do ryşt,
Take persole and sawge and ysope bryşt,
Wasshe hom and hew hom wondur smalle,
And do perto hit pou schalle,
Coloure hit with blode or sawnders hors³.

¹ Yf?

² pour over.

³ rough.

Hennes in gravé.

Take hennes and rost, as I pe kenne,
Sithinn, hew hom smalle and frye hom; penne
Take wyne or peper or venegur to,
Grynd hit togeder with hennes po;
Lye hit with zolkes of eyren wele,
Coloure hit with safrone everydele,
And messe hit forthe withoutene ony more,
And loke pou forzete nozt pys lore.

Capons in Covisye.

Take capons and sethe hom wele,
And hew hom smalle ilkadele;
Take peper and brede, and grynde hit smalle,
And temper hit up with capon alle;
Take whyşte of eyren harde sopun po,
And hake hom smalle and do perto,
And boyle pe capon and coloure hit penne
With safrone, and do as I kenne;
po zolkes of eggus, I telle pe,
Alle hole pou put in disshe so fre.

Hennes in gauncel.

Take first and rost welle py henne,
Take garlek by hit selfe and grynd; penne
Blonde hit with mylke and put alle in panne,
And hew pyn henne and do per to penne
by henne and zolkes of eyren imelle;
Coloure hit with safron and let hit welle,
And messe hit forthe, I telle pe;
But pou wille alye hit with floure so fre.

¹ mixed.

Lamprayes in browet.

Take lamprayes and scalde hom by kynde, Sythyn, rost hom on gredyl, and grynde Peper and safrone; welle hit with alle, Do po lampreyes and serve hit in sale.

Lamprayes in galentine.

Take lamprayes and hom let blode
At po navel, and scalde hom for gode;
Rost hom penne, and pou hom laye
Alle hole in platere, as I pe saye;
Serve with galentine, made in sale,
With gyngere, canel and galingale.

For tenchis in gravé.

Sethe py tenchis, and after hom brede,
And rost hom on a gredel, I rede;
Grynd peper and safron with ale, I kenne,
With tenchis brothe, pou temper hit; penne
Lay po tenche opon a platere fayre,
Do on pat browet withouten disware.

Chawdewyne de boyce.

Take smalle notes, schale not kurnele,
As pou dose of almondes, fayre and wele;
Frye hom in oyle, pen sethe hom ryşt
In almonde mylke pat is bryşt;
pen pou schalle do in floure of ryce
And also oper pouder of spyce;
Fry oper curneles besyde also,
Coloure pou hit with safron, or pou fer goo,
To divers po mete pou schalt hit set,
With po fryed curnels with outen let.

¹ out?

Capons in Cassolyce.

Take capons and schalde and pyke hom pen; pe skyn pou opon, as I pe kenne, Be hynde po hede, blaw hym with penne; penne ryses po skyn before, Rayse up po skyn alle hole abowte, Take porke and hen flesshe with outen doute, And zolkes of eyren and gode powder; Of alle po thynges pou make farsure 1, And farse 2 po skyn and perboyle hit wele; pen larde po capone, rost hym yche dele; Of almonde mylke and amydone Make bater, and coloure hit anone With safron; serve hit at fyre rostande, Enbene hit wele withe py ryzt honde.

For to make momene.

Take whyte wyne, I telle pe,
And sugur perto ryşt grete plenté;
Take, bray po brawne of aşt capon;
To a pot of oyle of on galon,
And of hony a qwharte pou take;
Do hit per to as ever pou wake,
Take powder po mountenaunce of a pownde,
And galingale ginger and canel rownde,
And cast per to, and styre hit; penne
Alle in on pot sethe hit, I kenne.

Lange de beof.

Take po ox tonge and schalle hit wele, Sethe hit, broche hit in larde yche dele, With cloves of gelofer hit broch pou shalle, Pen do hit to fyre and rost hit alle;

¹ stuffing.

² to stuff.

³ weight.

With zolkes of eyren enbene hit ay
Whille pat hit rostes, as I pe say.

Den take blode, pat is so lefe,
Welle hit in fresshe brothe of pe befe,
Bray hit fulle wele in on mortere,
Do in fayre grece, pat is so clere;
Fors hit with spicys ryzt gode with alle,
And sythun, serve hit in to pe halle;
To pe forsayde tonge pis sawce is dyzt,
Here endes oure potage fulle gode ryzt.

Pro Salsamentis.—To make sawce.

Now speke I wylle of sauces sere: How pay ar made, I wylle zow lere, Next after potage pay servyd schalle be, As I have lurned in pys cuntré.

Pur verde sawce.

Take persole, peletre an oyns, and grynde,
Take whyte bred myude by kynde,
Temper alle up with venegur or wyne,
Force hit with powder of peper fyne.

Sawce for Mawdelardes rosted.

Take onyons and hew hom wele,
Put sum in po mawdelarde, so have pou cele,
And hacke mo onyons, as I pe kenne;
With pogrece of po mawdelarde pou sethe hom, pen
Take ale, mustarde and hony po,
Boyle alle togeder or pou more do;
For maularde rosted pys sawce is dyit,
And served in sale by gode ryit.

¹ baste.

Sawce for vele and venysone.

Take brede and frye hit in grece pou schalle,
With brothe of venegur drawze hit withalle,
Kast powder of gynger anon per to
And peper, and sethe po
And messe hit forthe; a sawce hit is
For vele and venyson, iwys.

Blaunche sawce for capons.

Take blanchid almondis and smal hom grynde,
Temper hom with verius, pat is hor kynde,
Powder of gynger, and kast per to,
And messe hit forthe, pen hase pou do.

Sawce best for capons rostyd.

Take lyver of capons and rost hom wele,
Take annes and grynd hit, as have pou cele,
Pare gynger and canel gode per to,
A lytel crust of brede pou take also;
Grynde al pese pynges wondur smalle,
With verius temper hom up pou schalle;
With grece of capons boyle hit in syşt
And serve hit forthe fulle wele pou myşt.

Sawce sirer for mawdelardus.

Take brede and blode iboylyd and grynde,
And drawine hit porowghe a clothe by kynde,
With venegur gode and sesounabulle,
With powder of gynger, and peper abulle,
And grece of mawdelarde; and boyle alle wele,
And messe hit forthe Syr at po mele.

Gawncel for pe gose.

Take garlek and grynde hit wele forpy,
Temper hit with water a lytel, perdy;
Put floure per to and also salt,
Colour hit with safron I wot pou schalt;
Temper hit up with cow-mylke po,
And sethe hit and serve hit forthe also.

Sawce for swannus.

Take po offal and po lyver of po swau,
In gode brothe pou sethe hom pan;
When hit is sothyne, take oute pe bonus,
Smalle hew po flesshe, Syr, for pe nonus;
Make alyoure of crust of brede,
Of blode of swanne, pat sopun is lede,
Caste powdur of gynger and clawes per to,
Of peper and wyn pou take also,
And salt hit pen and sethe hit wele;
Cast in py flesshe, hewen yche a dele,
And messe hit forthe, as I pe kenne,
Set hit in sale before goode menne.

[Sawce] For cranys and herons.

The crane is enarmed ful wele I wot
With larde of porke at on bare mot 1,
Rostyd and eten with gode gingere,
Dat is po sawce pat servis pere;
Do heroun is rosted, as have I blys,
And eton with gynger as his kynde is.

[Sawce] For pekokys and pertrikis.

Pekokys and pertrikys perboylyd schyn be, Lardyd, rostyd, eton, levys me,

¹ at one single blast of the horn.

With gyngere, payndmayn paryd clene
And groundyn in a morter, pat is schene,
Temperid up with venegur gode,
With powder of gyngere and salt, by po rode,
And drawzen porowghe a streynour mylde,
Servid forthe with pekok and pertrik wylde.

Galentyne.

Take crust of brede and grynde hit smalle,
Take powder of galingale and temper with alle
Powder of gyngere and salt also;
Temper hit with venegur er pou more do,
Drawze hit purughe a streynour penne,
And messe hit forthe before gode menne.

Sawce camelyne, kervelettes and oper thyngus.

Take raysons of corouns and kyrnels smalle
Of notes, and do away po schale,
Take crust of brede and clowe in fere,
And powder imaked of gode gyngere,
Flowre of canel pou schalle take, penne
Bray alle togedur, as I pe kenne,
In a morter and salt perto;
Temper alle with venegur, pen hase pou do,
And messe hit forthe; pis is sawce fyne,
pat men calles camelyne.

For lumbardus mustard.

Take mustarde and let hit drye
Anonyn, Sir, wyturlye;
Stomper hit in a morter fyne,
And fars hit purghe a clothe of lyne;
Do wyne perto and venegur gode,
Sture hom wele togeder for pe rode,

And make hit pyke inowghe penne,
Whenne pou hit spendes byfore gode menne,
And make hit thynne with wyne, I say,
With diverse metes pou serve hit may.

For Pykulle.

Take droppyng of capone rostyd wele With wyne and mustarde, as have pou cele, With onyons smalle schrad and sothun in grece, Meng alle in fere and forthe hit messe.

Filetus in Galentine.

Take filetes of porke and half hom rost,
Smyte hom in peses with outene bost;
Drawze a lyoure of blode and brede withalle,
Do venegur per to, I wot pou schalle;
Fors hit with powder of canel, or gode gynger,
Sethe hit with po flesshe, alle in fere;
Salt and messe forthe, penne
Set hit in sale before gode menne.

Pigges in sawce.

Take pigges and scalde hom in water clene,
Sethe hom in water and salt bydene;
Take hom up and lete hom kele;
Take persoley and sage, and grynde hit wele
With pe brothe of pigges with owtene rewarde,
And zolkes of eggus pat sopun ar harde,
Temper alle with venegur sumdele stondande;
Lay pigges in a vessayle, with bothe hande,
Held py sawce a-bofe tolde 1 forpy,
And serve hit alle forthe, Syr, wyturly.

¹ The MS. reads 'cold'.

Sawce madame.

Take sawge, persoly, ysope, saveray, Onyons gode, peres, garlek, I say, And grapes; go fille by gose penne And sew by hole, no grece oute renne; Lay hur to fyre and rost hyr browne, And kepe po grece pat falles doune. Take galingale and po grece pat renne, Do hit in posnet, as I be kenne; Whenne po gose is rostyd, take hir away, Smyte hir in pesys, I pe pray; pat is within, pou schalle take oute, Kest in py posnet with outene doute; Bif hit is thyke do perto wyne, And powder of galingale pat is fyne, And powder dowce and salt also; Boyle alle togeder er pou fyr go, In a dysshe py gose pou close be sawce abofe, as I suppose.

Gose in a Hogge pot.

In pesis pou schalle py gose stryke,
Take water and wyne bothe ilyke;
Do in py gose; and onyons pou take
A gode quantité, as I er spake,
And erbus hacked pou take also,
And cast pou in er pou more do;
pen set py pot over po fyre,
And hit wele stir for pe hyre;
And make a lyoure of brede and blode,
And lye hit perwithe, for hit is gode;
Kast powder perto and salt anon,
And messe hit, penne pou hase done.

To save venysone fresshe over pe zer.

Yf pou wylle kepe pe tayle of a dere Fresshe in seson over po 3ere, Or oper venesone yf pat hit nede, pus schalt pu do, I wot in dede; Presse out po blode, for anythyng pat is cause for grete rotyng; In erpyne pot pou shalt hit pyt. And feyre hony do into hit; To po hony stonde over po flesshe Too fyngurs thyke for harde or nesshe; With leder po mouthe pen schalt pou bynde, Kepe hit fro ayre, son or wynde, In cofer, or huche or seler merke.

For to save venysone fro restyng 1.

Take venesone when hit is new slayn, And cover hit alle with ferne playn pat no wynde enter per to; And whenne pou hast covered hit so, Lede hit home, selor hit lay pat wynde ne sone ne ughe² hit may; Dresse hit wele and wassh hit clene, Sythen, lay hit in water alle by dene, per in be half a day to lye; penne take hit oute on flore to drye, penne after take salt a quantité; Boyle hit in clene water so fre, And kele hit, pat he be bot lue, And perin wasshe by venesone true, And let hit lye perin thre dayes And thre nyihtes, by any kyns wayes; Then take hit oute of pat water, Salt hit wyth drye salt, alle in fere.

becoming rancid. 2 injure.

And do hit in a barel penne;

pe barel staf ful as I pe kenne,

Stop wele po hede for wynde and sone,

For hit wylle payre po venysone.

To keep herbz over pe wyntur.

Take floure and rere po cofyns 1 fyne,
Wele stondande withouten stine;
Take tenderons 2 of sauge with owte lesyng,
And stop one fulle up to po ryng;
Denne close po lyd fayre and wele,
Dat ayre go not oute never a dele,
Do so with saveray, percil and rewe;
And penne bake hom harde, wel neze brende;
Sythun, kepe hom drye and to hom tent 3;
Dis powder schalle be of more vertu,
Den opone erpe when hit gru.

For lyoure best.

Take drye floure, in cofyne hit close,
And bake hit hard, as I suppose;
Dou may hit kepe alle pys fyve zere,
Dere-with alye mony metes sere;
Here endys oure sawce, pat I foretolde.

De cibis assatis.

Of rostyd mete now speke I wolde,
For per bene bestes pat schyne be rost,
As conyng, pigges, ful wele pou wost,
And foules also pat rostyd schyne be
On diverse manere in her degré;
And kostyf of motone, pat I wele knaw,
Enbrochyd shal be, by ryşt gode law;

¹ a raised crust.

² stalks.

³ attend.

And also fysshe pou schalle enbroche,
As porpays pat swymmes by po see roche;
Perfore I telle zou now, I rede,
What schalle rost with neck and hede.

For pe crane.

po crane schalle fyrst enarmed be, Scalde and pulde ful warlé, Drajun at po syde as wodcockis, With legges al hole he rostyd is; Abowte po brothe po necke pou cralle ', Put in po bylle at coler pou schalle; Enarme hym forthe as hit is tolde Before, and serve pys crane bolde.

For heroun rostyd.

pe heroun is slayn, as have I sene;
pe herte oute pyke alle bydene,
Under pe lyft wyng po neck bone steke,
Devoyded, as men me tolde meke;
penne under po wynge po skyn pou cralle¹,
Pyt in po bylle at coler pou schalle.

For wodcock, snyzt and curlue.

To wodcok, snype, curlue also,

pe betore in fere with hom schalle goo;

Alle schun be draşun, Syr, at po syde,

And honestly rostyd with outene pryde,

With neck and hede suande in fere,

po bylle put purghe po peşes sere;

On alle pese fowles po legges schune bene,

Summe cralled², sum streşt, as I have sene.

And gret as heroun rostyd schalle be,

pat a knyşt is called for gentloré,

bend. curl. 2 bent, curled.

A capone also pat comyn is,

po pecok wyth his tayle so have I blys,

po fesaunt kok, but not po henne;

pus have I lurnet at gentil men;

Alle oper foles pat swymmen in flode,

pat schun be rostyd, Syr, by po rode,

With outen necke or hede, I trowe,

And oper smalle bryddes, pat I wele knaw,

As osel, smityng, laveroc gray¹,

Pertryk, werkock, I dayr wele say;

po kormorount schalle rost iwys,

With po bylle opone for grete koyntes.

For pygges farsyd.

Take swongen² eyrene and floure per to,
And powder of peper er pou more do;
Blend alle togeder and salt perwith;
Coloure hit with safrone, so have pou blythe;
Put alle in body of po pygge,
Rost hit on broche of irne bygge
Enfarsed; po cle³ of pygge schalle be
Festened in pe cheke so mot pou pe;
po hender legges enoynt⁴ pou schalle,
po cles by po sydes pou festun withalle.

For fraunche mele.

Take swongene ² eyrene in bassyne clene,
And kreme of mylke pat is so schene,
And myyd bred, pou put per to,
And powder of peper er pou more do;
Coloure hit with safrone in hast,
And kremelyd sewet of schepe on last,
And fylle py bagge pat is so gode,
And sew hit fast, Syr, for po rode;

¹ Perhaps we should here read: 'As osel snite and laveroc gray' i. e. the blackbird, snipe and lark. ² beaten up. ³ claw. ⁴ enioynt?

Whenne hit is sopun, pou schalt hit leche, And broyle hyt on gredel, as I pe teche.

For bours.

Take porke and gese, hew hom pou schalle On gobetes, with powder of peper withalle; Hom sethe in pot pat is so clene, With oute any water, with salt, I wene; Fro Martyn messe to gode tyde evyne, pys mete wylle serve, pou may me lene, At dyner or soper, if pat hit nede; pou take gode ale, pat is not quede ', per in pou boyle po forsayde mete po more worship pou may gete.

For powme dorrys.

Take porke and grynde hit rawe, I kenne,
Temper hit with swongen² egges; penne
Kast powder to make hit on a balle;
In playand³ water pou kast hit schalle
To harden, penne up pou take,
Enbroche hit fayre for goddes sake.
Endore hit with zolkes of egges pen
With a fedyr at fyre, as I pe kenne;
Bothe grene and rede pow may hit make
With iuse of herbz I undertake;
Halde under a dysshe pat nozt be lost,
More honest hit is as pou wele wost.

Hasteletes on fysshe day.

Take fyggus quartle, and raysyns, po Hole dates, almondes, rine hom also On broche of irne, and rost hom sone; Endore hom with jolkes of egges anone.

¹ bad.

² beaten up.

³ boiling.

Here endys oure hastere pat I of spake; To speke of bakun mete I wolde clake, For lamprays, darials and flaunes also, And oper metes mony and moo.

For lamprays bakun.

Fyrst scalde by lamprays fayre and wele, As I tolde byfore, so have pou cele; Sopun, rere a cofyne of flowre so fre, Rolle in po lampray, as hit may be; Take mynsud onyons per to, gode wonne, But fyrst take powder of peper, anon Of maces, cloves and graynys also, And dates al hole pou take perto, Poure rede wyne perto pou schalle, Coloure hit with safrone and closen alle. In myddes po lydde an tuel 1 pou make, Set hit in po ovyn for to bake; Jete take hit oute, fede hit with wyne, Lay on bo tuel a past fulle fyne, And bake hit forthe, as I be kenne, To serve in sale before gode menne.

For darials.

Take creme of almonde mylke iwys,
And solkes of eyren, so have pou blys,
And make a batere pat is ful gode,
And rere a cofyne with mylde mode;
And sethe a mawdelarde², pat fat is penne,
And cut in peses, as I pe kenne;
Square as dises pou shalt hit make,
Kast hit in batere, and powder pou take
Of gynger, of kanel, pat gode is, po
Enfors hit wele er pou more do,

an opening.

² a mallard, the wild drake.

And loke py cofyne be hardened wele, Powre in py batere, so have pou cele, With a disshe hit florysshe pou may, With blanchyd almondes, as I pe say.

For flaunes.

Take new chese and grynde hit fayre,
In morter with egges, with out dysware;
Put powder per to of sugur, I say,
Coloure hit with safrone ful wele pou may;
Put hit in cofyns pat bene fayre,
And bake hit forthe, I pe pray.

For custanes.

Grynde porke, brek eyren per to anon, With powder of peper er pou more done; Put hit in cofyn, pat harde is bake, And zolke of egge pen shalt pou take, That harde is sopun, lay in to po top As hit were a gyldene knop.

For risshens.

Take grounden porke pat sopun hase bene With peper and swongen egges clene;
Put berme per to, I undertake,
As tome 1 as belle hit wille hit make;
Lay hit in a roller as sparlyng fysshe,
Frye hit in grece, lay hit in dysshe.

For freture.

With egges and floure in batere pou make, Put berme per to, I undertake; Coloure hit with safrone er pou more do; Take powder of peper and cast per to, Kerve appuls overtwert and cast perin, Frye hom in grece, no more ne mynne.

Crustate of flesshe.

Take peiuns and smalle chekuns with alle
And oper smale bryddes, and hew hom smalle;
And sethe hom alle togedur poo
In brothe and in white grece, also
In verius, and do per to safroune;
Fyrst make a fole 1 trap 2 pou mun,
Pynche hym, cowche 3 hym py flesshe perby;
Kast perin raysyns of corouns forthy,
And powder dowce and salt gode won;
Breke eyren and streyne hom thorowghe a clothe anone,
And swyng py sewe perwyth penne,
And helde hit onne pe flesshe I kenne,
And kover py trap and hele hit wele,
And serve hit forthe, Syr, at pe mele.

Loysyns.

In erthen pot put brothe for hast;
Take floure of payndemayn, and make by past
With water, per of by fele pou make
With a roller, and drye hit, I undurtake
Aşayne po sonne pat hit be harde;
Kast perin brothe and make rewarde;
To sethe hom take rawe chese anone
And grate hit in disshes mony on
With powder dowce; and lay per in
by loseyns abofe pe chese with wynne,
And powder on last spryngil hit pou may;
bose loysyns er harde to make in fay.

a thin paste made of flour and water. 2 a dish or pie. 3 lay, place.

Tartlotes.

Take porke sothun, and grynde hit wele
With safroune, and medel hit ylkadel
With egges and raysyns of corouns; po
Take powder and salt, and do perto;
Make a fole of doghe, and close pis fast,
This flesshe pat hewene was opon po last
Kover hit with lyddes, and pynche hit fayre,
Korven in pe myddes two loyseyns a payr,
Set hit with fryed almondes sere,
And coloure pe past with safroune dere,
And bake hit forthe, as I pe kenne,
And set in sale before gode menne.

Chewetes on fysshe day.

Take turbut, haddok, and gode codlyng,
Hacke hit, sethe hit, with owte lesyng,
And grynde hit smale, do dates perto
Igroundene, and raysyns and prunus also,
With gode powder and salt on last;
Make a cofyne, close hit fast,
Frye hit in oyle, sethe hit pou schalle
And sugur and wyne ryşt gode with alle.

Chewetes on flesshe daye.

Take lyver of porke and kerve hit smalle,
As to a pye be hewen hit schalle,
And hennes perwith do alle in a panne,
And frye hit wele as pou wele kanne;
Make a cofyne as to smalle pye,
Do pat perin; and zolkes perby
Of harde egges sothun, and eke pou take
Powder of gynger and salt to bake;
Kerve hit and frye hit in grece ful gode,
Wele pynchyd serve on last by po rode,

Here endes oure cure, pat I of spake, Of potage, hasteletes, and mete [ibake] And sawce per to, with oute lesyng, Cryst mot our sowles to hevene bryng.

Explicit hic quartus passus.

Of petecure I wylle preche; What falles per to 30w wylle I teche; Fore pore menne bys crafte is tolde pat mowon not have spysory, as pay wolde; For hit is nede to gode, to ken men gode As wele pe pore as ryche by po rode; perfore to telle you I am set, Fyrst what herb3, with owtene let, Ben gode to potage I wolle 30w lere; bou take pe crop of po rede brere, Rede nettel crop, and avans also, po prymrol, violet, pou take perto Town cresses, and cresses pat growene in flode, Clarray saveray and tyme gode wone, Persoley, wortes, oper herb; mony wone; Alle pese erbs pou nost forsake, But lest of prymrol pou shalle take. Rede cole hane parte of potage is, Fro Iuny to Sayn Iame tyde, iwys, penne leve his stade to Myzellis eve, And pen bygynnys hit to releve; pen poroughe pe wyntur his curse schal holde, Neghe lentone seson pat porray be bolde.

For stondard fygnade.

Fyrst play 1 py water with hony and salt, Grynde blanchyd almondes I wot pou schalle; Purghe a streynour pou shalt hom streyne, With pe same water pat is so clene.

¹ boil.

In sum of pe water stepe pou schalle Whyte brede crustes to alve hit with alle; Denne take figgus and grynde hom wele, Put hom in pot so have pou cele; Den take brede, with mylke hit streyne Of almondes pat be white and clene; Cast in po fyggus pat ar igrynde With powder of peper pat is po kynde, And powder of canel; in grete lordys house With sugur or hony pou may hit dowce; pen take almondes cloven in twen, pat fryid ar with oyle, and set with wyn by disshe, and florysshe hit pou myst With powder of gynger pat is so bryst, And serve hit forthe as I spake thenne And set hit in sale before gode menne.

For sirup.

Take befe and sklice hit fayre and thynne, Of po luddock 1 with owte or ellis with in; Take mynsud onyouns, and powder also Of peper, and suet and befe perto And cast peron, rolle hit wele, Enbroche hit overtwert, so have pou cele; And rost hit browne as I be kenne, And take brothe of fresshe flesshe penne, And alve hit with bred er pou more do, And mynsud onyons pou cast per to, With powder of peper and clowes in fere; Boyle alle togeder, as I pe lere, penne boylyd blode take pou shalle; Strene hit porowghe clothe, colour hit withalle; penne take py rost, and sklyce hit clene In pe lengethe of a fynger; boyle hit by dene In pe same sewe; serve hit pou may In a disshe togedur I say.

¹ loins.

For Tuskyn.

Take raw porke and hew hit smalle, And grynde in a morter; temper hit pou schalle With swongen egges, but not to pynne; In gryndynge, put powder of peper withinne, benne pis flessh take up in by honde, And rolle hit on balles, I undurstonde, In gretnes of crabbes; I harde say In boylande water pou kast hom may. To harden pen take hom oute to cole, And play fresshe brothe fayre and wele; per in cast persoley, ysope, saveray, bat smalle is hakked by any way. Alve hit with flour or brede for by, Coloure hit with safroun for pe maystré; Cast powder of peper and clawes per to, And take by balles or pou more do, And put per in; boyle alle in fere And serve hit forthe for tuskyne dere.

For blaunchyd porray.

Take thykke mylke of almondes dere
And heke hedes pou take with stalk in fere,
pat is in peses pou stryke;
Put alle in pot, alye hit ilyke
With a lytel floure, and serve hit penne
Wele sopun, in sale, before gode menne.

Porry of white pese.

Take white pese and wasshe hom wele; Put hom in pot, so have pou cele, With water; and ere po fyrst boylyng Pou katche hom doune with oute lesyng;

¹ leke?

Trendel hom in platere and pyke hom clene, Devoyde po worme-etone alle bydene, In fressh water pou schalt hom caste, And boyle hom wyle pat pey breste; So sethe hom forthe al by dene, Quylle pay be boylde fayre and clene; pen take pat brothe, and put per to Mynsyd onyons, with powder also Of peper, coloure hit with gode safroune, And put per to a lytel porc[i]oun Of ale, and sethe hit ryşt wele, penne After cut crust of bred I kenne, Sware as dyse and put perto; Gyf hit a boylyng, no more ne myn, And serve hit forthe in to pe halle, pese oper pese 3it make pou shalle.

For white pese after porray.

Take boyled water wyth honey swete, Sethe in py pesone pat ben so sete, While pat pey lie be hom selfe pere With mynsud onyons and no more, To serve on fysshe day with grappays, With sele fysshe or ellis with porpays, Opone fyssh dayes şif pat hit falle, Dus sethe py pese I wot pou schalle; Temper hom in brothe of bacun clene And kepe pe gravé hit be not sene; 3if pay ben harde and wynnot alye Brysse hom or strene hom, Sir, wyturlye; Thre leches of bacun lay pou mot In brothe; and serve fulle wele pou wot With py pese, pat sopun ar wele, To ete perwith, so have pou cele.

For Gray pese.

Fyrst stepe by pese over pe nyşt,
And trendel hom clene, and fayre hom dyşt.
Sethe hom in water; and brothe pou take
Of bacun, and fresshe bre pou noşt forsake;
Summe men hom lofe alyed wyle
With floure and summe with never a dele;
pese pese with bacun eten may be
As po whyşt pese were, so mot I pe.
But po white with powder of peper po
Moun be forsyd with ale per to.

For kole.

Take fresshe brothe of motene clene,
Of vele and porke al by dene;
Hakke smalle py wortis and persyl, po
When pat hit boylys, cast hom perto,
Do a lite grotes py wortis amang
And sethe hom forthe I undurstande.
3if pou have salt flesshe sethand I wot,
Take a fresshe pece oute of po pot,
And sethe by po self, as I pe kenne;
Take up, put in py wortis penne,
In pe mene whyle gode gravé pou gete
To florisshe py wortis at po last hete.

For mustul bre.

Fyrst sethe py mustuls quyl shel of lepe
In water, and perof summe kepe;
per in pou stepe white brede fayre,
po remunaunde pou kepe with oute disware;
And voyde py groundyngus for sonde;
Pyke clene py mustuls, wasshe hom with honde,
Sett hom besyde py brede pou bray,
Take mynsud onyons, and powdur I say

Of peper, and cast py bre into;
Color hit with safroune er pou more do,
And sethe hit wele; alye hit penne
With py forsayde brede, as I pe kenne,
Al hole do in py mustuls pore
And serve hit forthe with outyn more.

For porray of mustuls.

Take mustul brothe, as I say pe,
And grynd py lecus in morter fre,
With a lite 1 grotes put hom per in
And sethe hom wele, no more no myn;
But grynde py mustuls and put per to
And sethe alle up, now hase pou do.

For gruel of fors.

Fyrst take porke, wele pou hit sethe
With otene grotes, pat ben so smethe;
Whenne hit begynnes wele to alye,
Pou save of pe pynnest brothe per by
To streyne py gruel, alle and summe;
But furst take oute py porke pou mun
And hak hit smal and grynde hit clene;
Cast hit to po gruel pat streyned bene,
Colour hit with safroune and sethe hit wele;
For gruel of force serve hom at mele.

For Ioutes.

Take most of cole, borage², persyl,
Of plumtre leves, pou take per tyl,
Redde nettel crop and malues grene,
Rede brere croppes, and avans goode,
A lytel nept violet by po rode,

¹ little.

² lovage?

And lest of prymrol levus pou take,
Sethe hom in water for goddes sake;
Denne take hom up, presse oute pou shalle
De water, and hakke pese erbs alle
And grynd hom in a morter schene
With grotene; and sethe hom thyk by dene
In fresshe brothe, as I pe kenne;
Take sklyset, enbawdet penne
Besyde on platere pou shalt hit lay
To be cut and eten with ioutes in fay.

For capons in erbis.

Fyrst stop by capone with saveray, With persyl, a lytil ysope I say; pen take po neck, avoyde pe bone; And make a puddyng per of anon With an egge and myed bred also, With hakked lyver and hert per to, With powder of peper and safroune; pen Sew fast po bylle grete ende, I ken; pen sethe by capone, as I pe say, With persoley, sauge, ysope, saveray, A litel nep, brisse hom in hast And wrythe itwen; in hom pou cast With sklices of bacon, enbrawdet here, And colour by brothe with safrone dere. When hit is sopun, in disshe hit lay bo bacon po neck besyde in fay. Take grounden safron temperid with ale, To florysshe py capone with syder pou shalle, Lyande in dysshe, and serve hym penne, Set hym in sale before goode menne.

For oper ioutes.

Take cole and strype hom porowghe pi honde And do away po rybbys I undurstonde;

¹ enbrawdet?

In fat bre fresshe of befe I wene, pay schalle be sopun ful thykk by dene.

For honge cole.

Hakke by kole wel grete I trow, Sethe hom in water ful thyke I thrawe 1; pen take hom up; presse a non be water of hom, er bou more done; In dysshe hom hakke togeder pen With buttur, to serve before gode men.

For henne in brothe.

Take, sethe by henne and kut her wele On gobbettes, save alrons 2 and pe pestle 3; Sethe thritté egges harde also, And hakke pe white and cast per to In pot, with mynsud onyonus gode; First stepe by brede of whete by pe rode, In pe same brothe besyde to lye by sewe, in put powder of peper per by Of clowes, of gynger per to pou take, Coloure hit with safroune for goddes sake; Do fyve 30lkes in on disshe, penne Thre gobbettis of flesshe als of pat henne; Poure on pat sewe pat first was dyst, To serve in sale by ful gode ryst.

For comyne sewe.

3iff pou wylle make a comyne sew, Vele and motun and porke pou hew On smalle gobettis; put hom in pot With mynsud onyouns, ful wele I wot, And powder of Peper pou kast perto; Coloure hit with safroune or pou more do,

² pinions of the wings.

³ legs.

And drawze alyoure of browne crust eke To alye pis sew pat is so meke.

For a tansy cake.

Breke egges in bassyn and swyng hem sone,
Do powder of peper per to anone;
ben grynde tansy, po iuse owte wrynge,
To blynde with po egges with owte lesynge.
In pan or skelet pou shalt hit frye,
In buttur wele skymmet wyturly,
Or white grece pou make take per to,
Geder hit on a cake, penne hase pou do,
With platere of tre, and frye hit browne.
On brode leches serve hit pou schalle,
With fraunche mele or oper metis with alle.

For a froyse.

Sethe porke or vele and hew hit smalle,
Take swongen egges and hew with alle;
Frye hom in buttur in panne sone
And styr hit wele, pen hase pou done.
With trowştes on pe same aray,
Wele sopun and hakked, tesyd in fay,
And frye hom in buttur, as I pe kenne,
To serve on fysshe day before gode men.

For a brothe of elys.

Fyrst flyghe pyn elys, in pese hom smyte,
Put hom in pot, pagh pay ben lyte,
With clene water; pen take pou schalle
Alle powder of peper, coloure hit with alle
With safroune and alyed penne
With floure, and cast alle in, I kenne,
At pe fyrst boylyng pat may falle
Soth hote, and serve hit in to pe halle.

For a pye.

Fyrst sly by capon over po nyight, Plump hym in water wher he is dyst, Alle wallande hote anon take oute po capone to drye, with outen dowte; by stuffe of fressh befe mynse pou schalle With wyne or verius or salt with alle, To temper pat stuffe, and suet take pen Of pe same befe hakked I ken, That suet pou coloure wip safroune wele In a dysshe by hit selfe, as I pe telle; ben lay by capon in coffyn fyne, A mawdelarde perby and wodcockys twyne, Put in by stuffe er bou more done, With an hen egge jolkes set hit anon, ben take by suet pat coloured was wele, Mynge hit above, so have pou cele; pen coloure by capon with safroune, dore With a feder, with a fayre feder, as I pe lore, Sethyne, with clovyn dates ryst, With maces and quibibis he shalle be dy;t; Cloves and graynys pou take per to And raysyns of corauns forgete not; po Close on by lyd and pynche hym ben, And bake hym forthe, as I pe ken.

For a cawdel.

Breke ten egges in cup fulle fayre,
Do away pe white with oute diswayre;
po strene also pou put away
And swyng py zolkes with spone I pe say;
pen mynge hom wele with gode ale,
A cup fulle large take pou schalle,
Set hit on fyre, styr hit, I telle,
Bewar per with pat hit never welle;
Jif pou cast salt per to, iwys
pou marres alle, so have I blis.

¹ The MS. reads "as I telle pe".

At po fyrst assay pou take hit doun,
When hit wolde welle, pys caudel broun,
Jif pat hit welle, as may be falle,
pus helpe hit pen I wot pou schalle;
Storve myed wastel with colde ale pen,
And cast per to, sethe hit I ken.

For sawce gynger.

Fyrst stepe by brede, pat white is bake,
And verius or venegur I undertake;
Den drawghe hit porowghe a streynour fyne,
Coloure hit with safroune, and cast per in
Powder of gynger inozht, and salt,
Or ellys coloure hit nouzt pou schalt;
For grete lordis pou schalt take wyne
With safroune to by sawce ful fyne.

For wesels.

Fyrst grynde porke, temper in fere
With egges and powder of peper dere,
And powder of canel pou put per to,
In chapon necke pou close hit po,
Or elles in paunche of grys hit pyt,
And rost hit wele, and pen dore hit
With oute, with batere of egges and floure,
To serve in sale or ellys in boure.

For hagese.

pe hert of schepe, pe nere pou take,
po bowel nost pou shalle forsake,
On pe turbilen made, and boyled wele,
Hacke alle togeder with gode persole,
Isop, saveray, pou schalle take pen,
And suet of schepe take in, I ken,
With powder of peper and egges gode wonne,

¹ the kidneys.

And sethe hit wele and serve hit penne,
Loke hit be saltyd for gode menne.
In wyntur tyme when erbs ben gode,
Take powder of hom I wot in dede,
As saveray, mynt and tyme, fulle gode,
Isop and sauge I wot by pe rode.

For seke menne.

Ale bre 1 pus make pou schalle,
With grotes and safroune and good ale.
Take playd water with hony, I wote,
For water gruel made with grote;
Melle white brede in dysshes aboute,
Powre in wellyd mylke, with outen doute,
pat called is mylke soppys in serves
For Satyrday at nyit, so have [I] blys.
Jet sugurt soppes I nyl foriete,
pou tost shives of gode manchete,
Enbene hom with wyne on both syde; penne
Sawce hom with sugur inoihe I kenne.

For sethe ray.

Take ote, strey and draghe hit clene,
Couch hit in a panne with water by dene;
Cast salt per to, ley in py ray,
And set hit forthe as I pe say:
Then take hit oute, po skyn away,
Souse hit in ale, and salt, I pray;
When hit is colde, etc hit pou may
With lyver and garlek, pat samen are dyzght.

Oystere in browet.

Take and schole hom and sethe hom in clene water;
Grynde peper and safroun with brede and ale, temper hit
Alebery, caudle, warm broth, [Cotgrave] = ale broth.

Up with pe same brothe, and do pe oysters per in, and Let hit boyle and cast salt perin and messe hit for the.

For a servise on fysshe day.

Fyrst white pese and porray pou take, Cover by white heryng for goddys sake; ben cover red heryng and set abufe, And mustard on heghe, for goddys lufe; ben cover salt salmon on hast, Salt ele per wyth on pis course last. For pe secunde course, so god me glad, Take ryse and fletande fignade, pan salt fysshe and stok fysshe take pou schalle, For last of pis course, so fayre me falle. For pe iii cours sowpys dorre fyne, And also lampronus in galentyne, Bakun turbut and sawmon ibake Alle fresshe, and smalle fysshe bou take per with, als trougte, sperlynges and menwus with al, And loches to hom sawce versance shal.

For a servise on flesshe day.

Fyrst wortes and salt befe pou shalle have,
With capon in erbe per to I crawe;
For po fyrst cours, no more pou take,
But of pe secunde course now wylle I clake.
Fyrst take in selle, pan gose anon,
Bothe grys² and vele and rostyd motone;
With gynger po pigge eton shalle be,
And sorel with po moton so mot I pe.

For anoper maner of service on flesshe day.

Take fyrst grete pyes and frumenté
With venison, so mot I pe,

¹ the smelt.

² pork.

And rostyd capon, pen shal pou take,

pys for pe fyrst cours, pou noight forsake;

Then fylets in galentine and mortrews eke

With rostyd befe and moton so meke,

And rosted vele and porke and grys;

And gose and gryce for secunde be wyse,

For the thrydde cours, now take shalle

Cawdel ferre, stued mawdelarde with alle,

Then tarts and daryels and custan dere,

Rysshene and pome dorres, and frutur in fere,

Thenne rosted mawlarde and cele per to,

With wodcoke and oper smalle bryddys inow.

Of servis tel iou no more I wylle,

For a comyne fest at home be skylle.

For a comyn rewle in cure.

Now tas pys for a rewle fulle gode,
All hole futed fuylle in flud
Gose before, and ay pou take
po grettis fyrst, savun gose and drake,
Bothe of towne and of toper,
Also bakyn mete, my der brother,
And most daynté, come byhynde:
pys is a rewle mad in kynde.

Explicit Liber cure Cocorum.

INDEX OF WORDS, DISHES &c.

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3et, 1, 'also'.
3if, 5, 'if'.
3olkes, 18, 'yolks'.
3oyng, 11, 'young'.
3ow, 1, 'you'.
3yt, 5, 'yet'.

Note to page 5, line 23:—

"And welle on alle, and lepe in."

The sense would seem to require that we should read:—

"And welle on alle, and noit kepe in."

